

## Furleigh Estate Bacchus Dry

£16.50



**Vintage:** 2018  
**Bottle Size:** 75cl  
**Alcohol %:** 12%  
**Country:** England  
**Description:** Crisp, still white wine with aromas of elderflower, lychees and citrus fruits, a refreshing crisp palate and long lasting finish.

**Cepages:** Bacchus  
**Group:** England  
**Sub group:**  
**Colour:** White  
**Closure:** Screwcap  
**Producer:** Furleigh Estate

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:** Perfect served chilled with flat fish such as lemon sole, plaice, brill or turbot. Nice with goats cheese salad or asparagus drizzled with lemon butter. Also good with sushi and pickled ginger or Mackerel ceviche with lime, shallots and coriander.

**Food / cocktail recipe:**

**Press**

**Awards**

**Other Info:** Furleigh Estate is set in the stunning Dorset countryside, just five miles from the Jurassic Coast World Heritage Site. Those dinosaurs who wandered this land millions of years ago have laid down their bones to make the perfect soil to grow world-class still and sparkling wines. The estate was established in 2005 when Ian and Rebecca Hansford purchased the farm and meticulously turned it into the world-class

vineyard and winery it is today.

The Furleigh Estate consists of 80 acres of rolling fields, lakes and woods set in an Area of Outstanding Natural Beauty. The vineyard has 22,000 vines each tended individually by the Furleigh Estate team. Varieties are mostly the Champagne varieties of Chardonnay, Pinot Noir and Pinot Meunier, but there are also some Bacchus and Rondo for the Furleigh still wines. The estate excels at sparkling wines made traditionally from Champagne grapes, all estate-grown. Its Classic Cuvée 2009 (the maiden vintage) won the International Wine Challenge English Trophy and Furleigh have won 10 medals at big London competitions.